

Theatre of Wine Aphaea 2012

Aphaea is a red blend of the finest in reserve grapes, offering a smooth, rich taste profile that features ripe, dense blackberry, with notes of chocolate and rich raspberry and a hint of wild strawberry, for a lush palate experience. A creamy, molten blueberry provides a splendid, lingering aroma, for a harmonious finish.

variety : 0 |

winery : Val du Charron Wine & Leisure Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.7 ta : 5.1 g/l

type : Red **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : All the vines for this blend were planted in the late 2000's.

Predominantly Tukululu type soil, which means a high potential deep, well-drained soil with no physical limitations. Clay content of the top soil is $\pm 15\%$ with a 20% fraction of fine gravel. The effective depth of the soil is 80cm and no drainage is required.

in the cellar : Each individual cultivar was treated separately to emphasize their unique characteristics. All varietals underwent alcoholic fermentation in conical five ton stainless steel tanks inoculated with specific yeast strains to reflect the terroir and the grapes' natural fruitiness. Pumped and punched down by hand six times per day for more extraction and concentration, the wines then went through malolactic fermentation in flex tanks with oak staves - all top quality French and American oak. Maturation took place over a period of 18 months; thereafter the components were carefully blended and bottled.

